

Gas Range — PHU201

Use and Care Manual

To the Installer:

Please leave this instruction manual
with the product.

To the Consumer:

Please read and keep this manual
for future reference.

PHU201

Modern Maid

A **Raytheon** Company

Before You Call For Service:

We are assuming that proper installation was made and in accordance with all specifications and local codes, and that the appliance has been properly grounded.

If the oven light does not come on, check the following:

- Is the power cord plugged in?
- Is the bulb loose? If necessary, replace the bulb with a 40-watt heat resistant bulb. Do not use an ordinary light bulb.

If the oven does not heat, check the following:

- Is the oven thermostat set to the desired temperature?
- Is the selector switch set to "bake" or "timed/cook"?

If the broiler burner does not light, check the following:

- Are the oven thermostat and selector switch set to "broil"?

CAUTION:

Do not move the latch lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right may cause the latch mechanism to lock the door in the closed position at normal bake temperatures.

If the latch is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the latch lever.

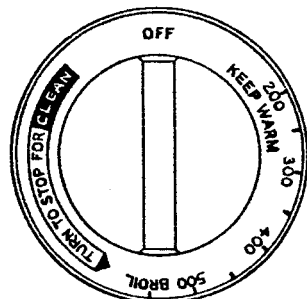
Do not force the latch lever as this may cause permanent damage to the door latch.

After self-cleaning cycle note:

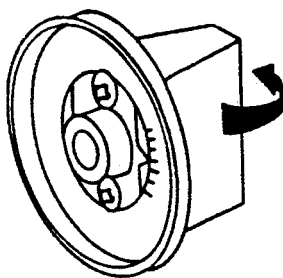
The door will remain locked for approximately 15 minutes after the clean light goes out.

If the oven temperature seems to be "off", we recommend you make a "thermostat check" comparing baking results:

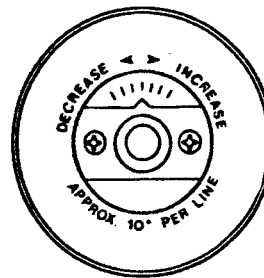
- Bake a cake using a boxed cake mix. Follow the directions on the package. Note the time it took to bake.



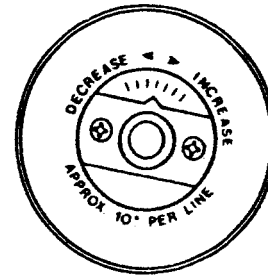
1. Remove knob.



2. Turn knob over.



3. Factory set position.



4. Loosen screws, adjust pointer, tighten screws, replace knob.

Important Words About Oven Temperature Performance

The oven thermostat has been precisely preset at the time of manufacture to maintain an average temperature in close tolerance to the oven thermostat dial setting. It is normal to expect the average oven temperature to vary from the oven thermostat dial setting and recipes are written in consideration of differences in the average temperature which may vary as much as 25°.

Food texture and ambient starting temperature of ingredients are also factors which may alter recommended completion time. It is also important to consider these same aspects when comparing your new appliance to the one you were previously using.

On some ovens, if foods are consistently underdone or overdone, make the following adjustments.

1. Gently pull oven thermostat knob straight out from control panel.
2. Turn knob over and use a Phillips-head screwdriver to loosen (but do not remove) the two screws in the metal pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory set to point at the middle line.
3. Turn knob handle to move pointer plate to the next line to increase or decrease oven temperature.
4. Tighten screws with pointer at new line and replace knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**

Other Common Adjustments:

Slow heating oven or fast heating oven may mean the burner needs adjusting or oven control may need recalibrating.

Oven heats unevenly even though preheat time has been sufficient (15 minutes), and oven door has not been repeatedly opened and closed — the problem may be improper location of the oven burner or bottom.

If you feel service is needed, contact the authorized service agency given to you by your appliance dealer.

IF SERVICE IS REQUIRED, contact an authorized Modern Maid service center in your area at:

New York City & Connecticut	800-727-2643
Northern New Jersey	201-288-1010
Southern New Jersey	800-523-2210
Southeastern Pennsylvania	215-672-7440
Massachusetts & Rhode Island	800-822-0088
Chicago & Suburbs	708-860-2688
Los Angeles & Vicinity	213-531-1283 OR 800-289-2266

In all other areas, contact your selling dealer, your local yellow pages or white pages for an authorized Modern Maid service center, OR contact Modern Maid Corporation, Consumer Relations Department at 215-682-4211.

APPLIANCE SERVICE CONTRACT

Modern Maid offers an Appliance Service Contract which makes it possible to protect yourself against future unexpected investments in functional replacement components and related labor costs on your products after the expiration of your existing new product warranty. The protection provided by this plan goes into effect the day that your original warranty expires or when your payment is processed. You can have months of peace of mind for only pennies a day.

Write today indicating model number, serial number, and the date the product was purchased, for an application for a Modern Maid Appliance Service Contract.

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SAFETY PRECAUTIONS

Read before operating your range

Accidents are always tragic, especially because so many of them could have been prevented with a little care and judgement. Here are some basic good practices we hope you will follow for safe use of your gas range.

1. Be sure your range is installed by a qualified technician and is properly grounded.
2. Never use your range for warming or heating the room. This warning is based on safety considerations.
3. Wear proper apparel — loose fitting or hanging garments should never be worn when operating the cooktop.
4. Do not repair or replace any part unless specifically recommended in the manual. All other servicing should be referred to a qualified service technician.
5. Flammable materials should not be stored near your range.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical (such as baking soda) or foam type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
8. Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the appliance.
9. Select utensils large enough to properly contain food and avoid boil-overs or spillovers. This will both save cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a range **can** ignite. Pan size is especially important in deep-fat frying.
10. **TYPES OF UTENSILS** — Avoid pans that are unstable and easily tipped. In choosing pans, look for easily grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
11. **HANDLES** — Always turn pan handles to the side or back of the range — not out into the room where they are easily hit. **UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS** to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
12. Never leave surface burners at high heat settings. Boil-over causes smoking and greasy spillovers that may ignite.
13. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to hot surfaces and will scratch the surface.
14. Do not touch surface area near burner units. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool. Among these areas is the cooktop.
15. Do not heat unopened food containers — build-up of pressure may cause container to burst and result in injury.
16. Keep vent ducts unobstructed.
17. **CAUTION** — Do not store items of interest to children in cabinets above the cooktop. Children climbing on the cooktop to reach items could be seriously injured.
18. **GREASE** — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the range or in vents. Wipe spillovers immediately.
19. Do not drape towels or any materials on oven door handles. These items could ignite and you could get burned.
20. Top Burner flames should be adjusted so that they do not extend beyond the edge of the utensil. This warning is based on safety considerations.
21. Never use your range as a storage space. Combustible items (paper, plastic, etc.) may ignite, metallic items may become hot and cause burns.
22. Never sit, step, stand or lean on any part of the range or injury may result.
23. The broil and oven burners cannot be operated during a power failure and no attempt should ever be made to do so.

THE COOKTOP

Elements of Surface Cooking

Your new Modern Maid cooktop has been designed with sealed gas burners and automatic re-ignition system.

- The sealed burners provide even heat distribution across the bottom of the cooking utensil.
- The automatic re-ignition system will sense when a burner flame has gone out and will automatically re-ignite that burner.

The cooktop is factory set for use with Natural Gas. If you wish to use L.P. Gas, detailed instructions are provided in the Installation Instruction Manual. It is recommended by the manufacturer that the conversion be done by a qualified service technician.

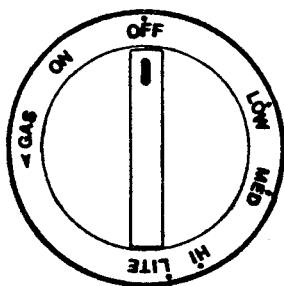
BURNER USAGE:

- The Left Rear, Right Rear and Right Front burners should be used for cooking large quantities of food, deep-fat frying or your everyday cooking needs that require the use of a large cooking utensil.
- The Left Front burner should be used for cooking smaller quantities of food, simmering or your everyday cooking needs that require the use of a small cooking utensil.

BURNER CONTROLS

The control panel is marked to show which of the four burners each dial controls. This model has TRI-SET burner controls. These controls have distinct click positions for setting the flame at High, Medium, or Low. This instant flexibility is one of the reasons why good cooks prefer gas. They know that temperatures must adjust exactly and that instant changes are necessary for cooking perfection.

The burner control knob may be turned to any position in between the settings indicated to achieve the desired flame setting.



TOP BURNER SETTINGS

Low burner flame may be adjusted by turning adjustment screw in center of valve stem. Normally, the low flame should be adjusted to the minimum steady blue flame. (Approx. 1/4" flame length).

Check the adjustment by turning from high to low several times to see that the burner does not go out.



LOW



HIGH

TRY THE TOP BURNERS

We recommend you try the TRI-SET CONTROLS before you cook to get a better idea of the flexibility of flame control.

1. Light the burner: Select the appropriate control knob, push* the control knob down and turn it fully to the left to the "LITE" position. Listen for a "sparking" sound. When the burner is lit, the sparking will stop automatically.
2. Now that the burner is lit, slowly turn the dial clockwise, stopping occasionally to notice the infinite and precise control you have over the flame height. This is perfect temperature control — the secret of good cooking. Mentally note the height of the flame at each basic "click" position — HIGH, MEDIUM, and LOW.

Although the ignition system is electric, it is possible to use the top burners should a power failure occur. To do this, hold a lighted match at the desired burner head (the part protruding above the main top), and push the top burner control knob down and turn to the "LITE" position. The match will spark a flame. The flame height can then be adjusted to the desired size.

* The "Push-To-Turn safety control knobs" on the ranges are designed for child safety and to prevent accidental operation.

THE OVEN

Elements of Baking, Roasting and Broiling

SAFETY TIPS

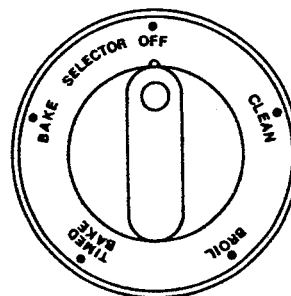
Some “common sense” rules to remember:

- Always be certain that the oven parts are cool before touching them when hands are not protected by a potholder.
- Always use a dry potholder, never a moist one, nor a trailing cloth, to avoid possible burns from steam.
- Pulling out oven racks is a convenience when lifting heavy foods, but caution should be used against possible burns from touching hot surfaces.
- For your safety, never use your range as a space heater.
- Do not heat unopened containers such as jars, cans, etc., in the oven. The build-up of pressure may cause the container to burst and can cause serious personal harm or damage the range.
- DO NOT use aluminum foil on racks or oven bottom, this will hinder heat circulation.
- Do not use aluminum foil on the racks or oven bottom when cleaning. The self-cleaning feature makes this unnecessary.
- Do not attempt to clean the oven or broiler burner ignitor assembly, the ignitors are electrically operated and the danger of electric shock is present.
- Do not place baking utensils directly on the oven bottom.
- Do not use disposable or substitute broiler pans. The broiler pan and grid provided with your range have been scientifically designed to keep drippings cool so they will not become hot enough to ignite.
- Always remove the broiler pan and grid from the oven when baking and roasting. A possible fire hazard could exist if a soiled pan and grid are left in the oven. Also, any drippings on the grid will become baked on and will be very difficult to remove.
- Never cover the broiler grid with aluminum foil. It may trap grease and cause it to smoke. If desired, place a sheet of aluminum foil to line the broiler pan underneath the broiler grid to ease clean up. (A cup of water placed in the broiler pan will also minimize clean up.)
- NEVER use your range as storage space.
- NEVER store flammable items in the storage drawer.
- The broil and oven burners cannot be operated during a power failure and no attempt should ever be made to do so.

OPERATING THE OVEN/BROILER

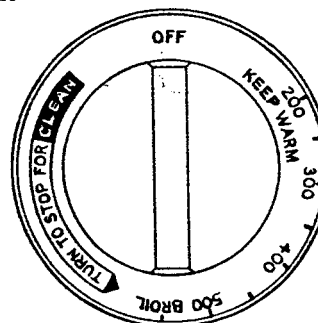
THE CONTROLS

Selector



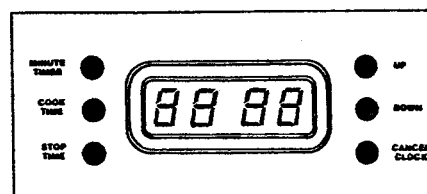
The Selector dial has five positions — “Off”, “Clean”, “Broil”, “Timed Bake”, and “Bake”. The selector dial should always be reset to “Off” after using the oven.

Thermostat



The thermostat dial is marked 150° - 200° for keeping foods at serving temperature, and 200° - 500° (in 25° increments) for baking and roasting. The other marks on the dial are “Broil” for broiling foods and “Clean” — the setting used for oven self-cleaning operations. The range is fitted with a very sensitive, highly accurate oven thermostat which cycles to maintain proper temperature control.

Electronic Clock/Timer



The Clock/Timer has a Time of Day Clock, Minute Minder, Cook and Stop Time functions. The automatic “COOK/STOP” feature enables you to preset cooking or cleaning times to start and/or stop while you are away from the kitchen. The Minute Minder can be used to time cooking periods. However, only the “COOK/STOP” functions will shut off the oven when the timing period is over. For full instructions on how to set the Clock/Timer refer to page 7.

LIGHTING INSTRUCTIONS

The oven/broiler system has electric ignitors and will take 50-60 seconds to light the burner.

To Set To Bake:

Set the Selector knob to "BAKE" and push the Thermostat knob down and turn to the desired temperature. The oven will light automatically after 50-60 seconds. When the oven reaches the temperature setting, the thermostat will cycle to maintain proper temperature control. When finished baking, turn both thermostat and selector knobs to "OFF".

To Set To Broil:

Set the Selector knob to "BROIL" and push the Thermostat knob down and turn to "Broil". Since all broiling is done with a fast searing heat, no temperature selection is used. The broil burner will light automatically after 50-60 seconds. During the broil cycle the burner will cycle on and off.

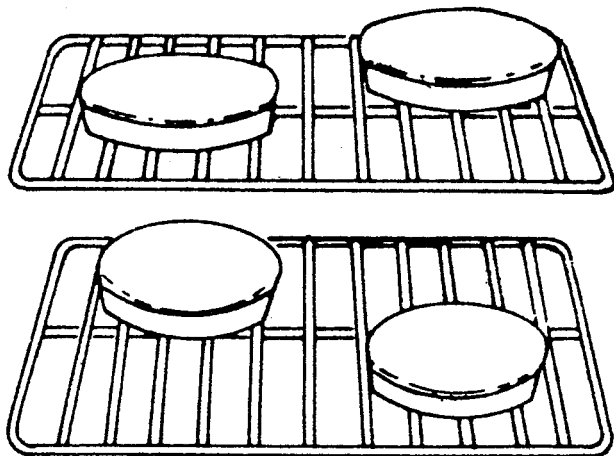
When finished broiling, turn both thermostat and selector knobs to "OFF".

BAKING

For best results preheat the oven first. Allow the oven to heat to temperature, approximately 15 minutes.

Your range is equipped with tilt-proof oven racks with automatic stops. The oven racks are removable and can be inserted at various levels. They can be pulled to the "STOP" position without danger of tipping. To remove the racks, pull to the stop position, raise the forward edge, and lift. Reverse the procedure to install racks. One or both oven racks can be used during baking.

Always keep in mind that heated air in the oven must be allowed to circulate freely. Leave at least 1½" between utensils and between utensils and the oven walls. For example, never place one cake layer directly over another — stagger them within the oven.



KEEPING FOOD WARM

Your range has a manual "KEEP-WARM" oven feature. Look at the temperature control dial and note the area 150° - 200° marked "KEEP-WARM". These low settings are helpful in many ways:

1. Keep food warm until you are ready to serve. When using the keep-warm setting immediately after baking or broiling, open the oven door for about 10 minutes to allow excess heat to escape.
 - * Wrap or cover moist foods (such as cooked vegetables, gravy, mashed potatoes, yeast rolls, etc.) tightly in aluminum foil when keeping them warm.
2. Arrange food on a serving platter. When at the keep-warm setting, the heat will not damage china. Be sure oven has cooled after baking. Do not use plastic or silver in the keep-warm oven.
 - * Meat can be carved ahead of time and kept warm.
3. Warm dinner plates before serving and food will stay warm once it has been served.
 - Cover sliced meat with damp paper towels or wet towel to prevent cut ends from drying.
4. For Thawing Frozen Meat: Use the first setting (150°). Thaw poultry just until the giblets can be removed, or cut-up pieces can be separated. Ground meat should be thawed just until you can mix and form it. Once food is thawed, cook it immediately. Do not refreeze food that has been thawed. To thaw and "freshen" frozen baked goods, use the second setting (175°). Wrap food loosely with foil to prevent drying.
5. Do not use plastic platter or serving trays or silver in the "KEEP-WARM" oven.

KEEP-WARM OVEN CHART

Bacon	225°
Beef — rare	175°
medium	175°
well done	175°
Fish — baked or broiled (loosely covered)	175°
Ham	175°
Lamb	175°
Pork — fresh	175°
smoked	175°
Poultry — roasted	175°
fried	175°
Seafood — baked or fried	175°
Vegetables (covered)	175°
Biscuits — muffins	175°
Casseroles	200°
Gravy	175°
Pizza (loosely covered)	225°
Rolls (tightly wrapped)	175°
Deep Fat Fried Foods	200°
Potatoes — baked	200°
Potatoes (loosely covered)	250°
Pies, Pastry	175°

ROASTING

For the best results, a shallow pan close to the size of the meat is recommended. The broiler pan can be used if necessary. Place the meat in pan with the fatty side up.

Do not cover or add water for tender cuts of meat. Arrange oven rack so that the center of the meat will be approximately in the center of the oven. **DO NOT** place the pan on the oven bottom — you will burn the roast. Set the oven to the desired temperature using the “Roasting Guide” as an aid for roasting times and temperatures.

When roasting frozen meats, allow $\frac{1}{3}$ - $\frac{1}{2}$ more cooking time than for thawed meats.

After cooking is complete, allow the roast to stand 15-20 minutes before carving.

“Rare” or “medium rare” meat can be removed slightly before they are done. They will continue to cook while standing to be carved.

ROASTING GUIDE

FOOD	OVEN TEMP.	MIN./LB.
BEEF		
Roasts	325°	
Rare		20-25
Medium		26-30
Well done		33-35
Rolled Roast	325°	
Rare		32-36
Medium		36-40
Well done		43-45
PORK (Fresh)	325°	
Fresh Ham (Whole)		22-28
Loin		35-40
Shoulder, Butt		40-45
Shoulder, Picnic		35-40
HAM	350°	
(Smoked-Mild Cure)		30-35
Picnic Shoulder		
FOOD	OVEN TEMP.	APPROX. TOTAL COOKING TIME IN HOURS
CHICKEN*	375°	
4-5 lbs.		1½-1¾
over 5 lbs.		1¾-2
TURKEY**	325°	
6-8 lbs.		3¼-4
8-12 lbs.		4-4½
12-16 lbs.		4½-5½
16-22 lbs.		5½-7
20-22 lbs.		7-8½
DUCK (Unstuffed)	325°	
3-5 lbs.		1½-2
GOOSE	325°	
6-8 lbs.		3-3½

* Small chickens can be roasted at 400° for darker browning — the cooking time will be shorter.

** For stuffed turkey or duck cooking time may be increased 15 to 20 minutes.

BROILING

The Gourmet Broiler™

To use your Gourmet Broiler™, set the selector knob to “BROIL” and push the thermostat knob down and turn to “BROIL” (since all broiling is done with a fast, searing heat, no temperature selection is used except with certain recipes). The burner lights automatically in 50-60 seconds. During the broil cycle the burner will cycle on and off.

Things to Remember:

CLOSE THE DOOR COMPLETELY FOR ALL BROILING!

The Gourmet Broiler™ consumes most smoke and spatter. Kitchen stays cleaner, cooler.

DO NOT PRE-HEAT THE BROILER BEFORE USING.

The broil burner cannot be operated during a power failure and no attempt should ever be made to do so.

Broiling Tips

Foods generally broiled include steaks, hamburgers, chicken, fish, chops, fruits and vegetables.

Remove excess fat from the meat before broiling. Slash the fat around the edges of steaks and chops to prevent curling.

Do not pierce meats with sharp utensils during broiling.

Season meats when browned — not before cooking.

Most meats are turned once during broiling — after the top side is done. Fish does not require turning and is broiled with the skin side down.

Broiled foods may be kept ready to serve in the “KEEP-WARM” oven. After broiling is complete, push down and turn the thermostat knob to 175°. Place the broiled food on a serving platter, cover loosely and place in the oven. Leave the door open about 10 minutes to allow excess heat to escape.

Important!

The effective useful cooking area of the broiler is reduced when you use the higher rack positions. The Gourmet Broiler™ burner uses infra-red rays to cook the food and they travel only in straight lines. In the higher rack positions, the rays cannot reach all corners of the broiler grid.

Examples:

General rule of thumb: The proper distance from the burner is determined by the degree of “Doneness” desired and the broiling time. For a charred exterior and a rare interior, place the food close to the flame for a shorter cooking time; for well done — further away and for a longer time.

Specifics

Broiler grid — 12½ x 13" (approx.) — In the top (#5) rack position the Infra-red rays cover about 25% of the broiler grid area. In the #4 rack position you can use about 30% of the grid area. In the #3 rack position about 35%, in the #2 position the coverage is about 60% and in the bottom #1 rack position the rays cover 90% of the broiler grid area.

Trying the Broiler

To familiarize yourself with the broiler, try it. We suggest you try a simple food dish first to become familiar with the Gourmet Broiler™'s unique broiling capabilities. The following is a list of some broiling recipes you may want to try. Some are simple and quick to prepare. Others will appeal to the gourmet in you. Happy broiling . . .

Broiled Bacon

Place bacon strips on the broiler grid. Place the broiler pan and grid in the 2nd rack position. Set the minute minder to 6 minutes. At the end of 6 minutes check the degree of "doneness". Remove the broiler pan and grid from the oven compartment, remove the bacon and serve.

Broiled Sirloin Steak

Use a 2 or 2½ lb. boned steak about 1" thick. Trim off the excess fat from the edges of the steak and cut the edges of the meat to prevent curling. Put the steak on the broiler grid and place the pan and grid on the oven rack in the 4th position. Broil for approximately 12 minutes total time (for medium rare steak).

Broiled Chicken

Select a young broiling chicken weighing no more than 2 lbs. Split lengthwise and break joints to be certain the pieces will lie flat on the broiler grid. Brush the chicken (skin side down) with melted butter.

Place the oven rack in the second position (second lowest) or the first position (lowest), directly beneath broil burner. Broil for 13-15 minutes or until chicken is golden brown. Turn skin side up, brush with melted butter, and broil for 20-30 minutes or until skin is browned and meat is well done. If barbeque sauce is to be brushed on the chicken, it is recommended that it be applied to the chicken during the final 13-15 minutes of broiling.

Broiled Hamburgers

Place ground beef patties on the broiler grid. Place the broiler pan and grid on the oven rack in the 2nd position. Broil for 8 minutes on one side, turn, and broil for 6 minutes on the second side. Season with salt or pepper after broiling is complete.

BROILING CHART

FOOD

BEEF

Steaks (1" thick)

Rare

10

Medium Rare

11

Medium

12-14

Well Done

20

Steaks (1½" thick)

Rare

15

Medium

20-25

Well Done

30

Steaks (2" thick)

Rare

25

Medium

30-35

Well Done

40

Ground Beef Patties

(¾" to 1" thick)

8-15

FISH

Fillets or Steaks

10

LAMB

Chops or Steaks

1" thick

8-10

1½" thick

12-14

2" thick

14-16

PORK (Cured)

Bacon

2-6

Ham Slice

"Cook before eating"

½" thick

10-20

1" thick

20-30

Ham Slice

"Fully Cooked"

½" thick

8-12

1" thick

14-18

FRUIT

Grapefruit, Peach or

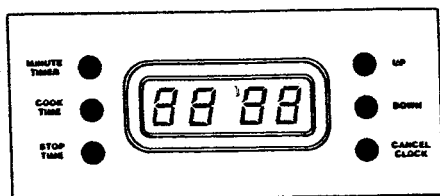
Tomato Halves

8-12

OPERATING THE ELECTRONIC CLOCK/TIMER

The timer offers a Time-of-Day clock with a PM designation, a Minute Timer with up to 9 hours and 59 minutes, and cook and stop functions.

There are six pushbuttons: MINUTE TIMER, COOK TIME, STOP TIME, UP and DOWN, and CANCEL CLOCK. The UP and DOWN pushbuttons are for time setting.



The clock/timer is a digital clock with a minute timer and automatic control cooking cycle. The clock is set via the buttons. When power is connected to the unit, or a power failure of longer than 3 seconds occurs, the display will show 12 00 flashing at the rate of 1/2 second on and 1/2 second off.

WARNING: When programming all functions of the clock/timer, the button(s) must be pressed in proper sequence and within 5 seconds of each other or that selected mode will be cancelled or incorrectly programmed.

Setting the Time-of-Day

The clock setting is achieved by depressing the CANCEL CLOCK pushbutton first. Then key in the desired time of day by using the UP and DOWN pushbutton keys. The clock has a PM indicator on the display for the PM time setting. The clock may be switched into and out of military time by pressing STOP TIME after pressing and holding COOK TIME.

Setting Minute Timer

1. Press "MINUTE TIMER", then "UP" to set desired time in minutes. The maximum time which can be set is 9 hours 59 minutes. A dot will appear in the lower center of the display to indicate the clock is functioning in the timer mode. During the timing countdown, the display will revert to Time-of-Day.
2. When the minute timer times out, the dot will flash and a beeper will sound at a 1/2 second on and 1/2 second off rate. To cancel the beeper, press the "MINUTE TIMER" button. The dot will go out and the display will revert to Time-of-Day.
3. To cancel the timer before completion of the set time, push the "MINUTE TIMER" button and then the "DOWN" button until the readout shows 0 00. The dot will disappear and the display will revert to Time-of-Day.

Timed Bake. (Bake Cycle Only)

Semi-Automatic Operation

Oven starts at once and shuts off at the end of the cooking cycle.

1. Turn selector switch knob to TIMED BAKE.
2. Turn oven control knob to the desired baking temperature.
3. Press the STOP TIME button.

4. Press "UP" button to set desired stop time. The display will read "AUTO" on the left side of the display. A "□" symbol will appear in the center of the display and the oven indicator light will come on signifying that the timed bake cycle has begun. The display will revert to Time-of-Day.
5. When the desired stop time is reached, the oven indicator light and the "□" symbol will go out indicating that the timed bake cycle is complete and the oven has turned off automatically. The "AUTO" symbol on the display will begin flashing and the beeper will sound for 10 seconds.
6. Reset all controls to "OFF" after using the programmable timing operation. To remove the clock from the automatic mode, press the "CANCEL CLOCK" button. The flashing "AUTO" indicator will go out.

Delayed Time Bake

Oven starts at a later time and shuts off at the end of the cooking cycle.

1. Turn selector switch knob to TIMED BAKE.
2. Turn oven control knob to the desired baking temperature.
3. Press COOK TIME. Display shows 0 00.
4. Press UP to set desired length of baking time. For example, if you wish to delay time bake for 3 hours you would press and hold the UP button until 3 00 appears on display.
5. Press the STOP TIME button.
6. Press UP button to set desired stop time. For example, if you wish to have time bake to finish at 5 o'clock you would press and hold the UP button until 5 00 appears on the display. The clock will automatically calculate the start time. The "AUTO" symbol will light on the display to indicate the system is in the automatic mode. The display will revert to Time-of-Day.
7. When the start time is reached, the oven will come on automatically. The "□" symbol on the display and the oven indicator light will come on to indicate the oven is on.
8. When the desired stop time is reached, the oven indicator light and the "□" symbol will go out signifying that the bake cycle is complete and the oven has turned off automatically. The "AUTO" symbol on the display will begin flashing and the beeper will sound for 10 seconds.
9. Reset all controls to "OFF" after using the programmable timing operation. To remove the clock from the automatic mode, press the "CANCEL CLOCK" button. The flashing "AUTO" indicator will go out.

To Stop or Interrupt Automatic Oven Cooking:

1. Turn Oven Thermostat knob to "OFF".
2. Turn Selector knob to "OFF".
3. Press CLOCK/CANCEL button.

FOR YOUR SAFETY

Meat, poultry, milk, eggs, and fish products should never be held more than two hours to reduce the chance of bacterial growth and the production of toxins.

*The safest foods to use are frozen casseroles and main dishes, or non-frozen soups or casseroles that do not contain meat, milk or eggs.

NOTE: Broiling should never be attempted on automatic operation. Usually broiling time is accomplished in minutes, therefore even minor inaccuracies in setting the small "Start" and "Stop" dials could seriously affect broiling results.

CARE AND MAINTENANCE

GENERAL CARE AND CLEANING

WHEN CLEANING YOUR COOKTOP USE:

Damp cloth and warm soapy water.
Use soap such as "Dove" or "Lux" dishwashing liquid.

Baking soda

If necessary use:

A non-abrasive cleaner such as Soft-Scrub®

A non-abrasive pad such as a Dobie Pad®

These cleaning suggestions also apply to range and hood exterior cleaning.

WHEN CLEANING YOUR COOKTOP DO NOT USE:

Harsh powder cleaners with "grit"

Scouring pads

Steel or metal wool

Oven Cleaners — Never use oven cleaners on the exterior of your range, or on any aluminum surfaces such as the burner heads.

FOR YOUR SAFETY

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

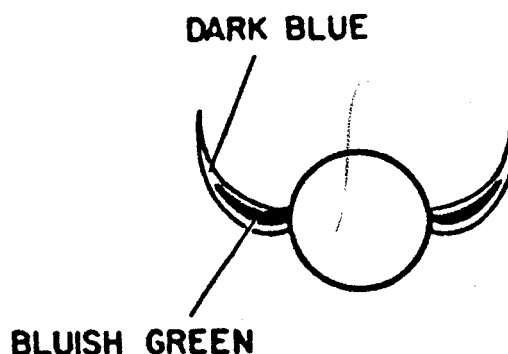
FOR YOUR SAFETY

DO NOT STORE OR USE COMBUSTIBLE MATERIAL, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

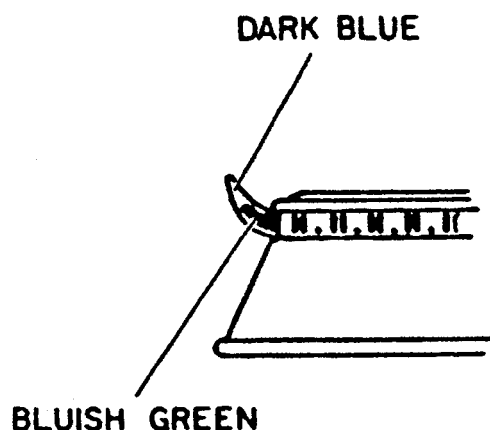
NOTE:

A properly adjusted and well maintained burner produces a flame which has an inner cone of bluish-green and an outer mantle of dark blue (See Diagram). The flame should be soft in character. Blowing or lifting should not occur. If the burner flame has any other appearance, clean the burners per these instructions. If this does not correct the problem, adjustments may be necessary. See your Installation Instructions for adjustment procedures.

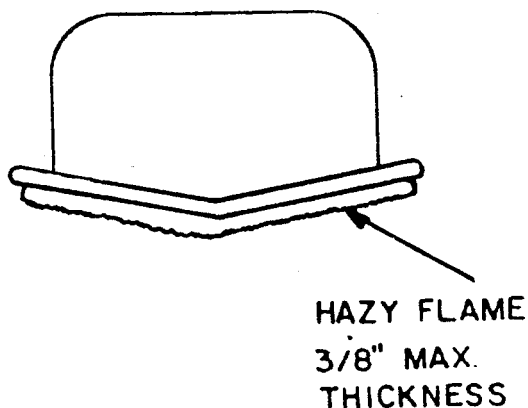
OVEN BURNER FLAME APPEARANCE



TOP BURNER FLAME APPEARANCE



BURNER FLAME APPEARANCE



CLEANING YOUR COOKTOP

Wait for the cooktop to cool before cleaning — temperature changes can cause enamel to crack.

To prevent the possibility of stains (especially caused by acidic foods such as vinegar, sour milk, lemon juice, marinades and sauces with tomatoes) immediately wipe up spills with a dry cloth. Acids can stain even the most stain-resistant materials and finishes. When the surface is cool, wash with warm soapy water.

Clean the control panel using baking soda and a damp cloth. Use the same technique for the burner knobs. Abrasive cleaners can rub-off the numerals. Replace knobs in their proper position. Be sure the “heat control” knob is replaced at the “oven” marking. The surface knobs are interchangeable.

Wipe the burners following each use with warm soapy water to remove spillover deposits and grease splatters before they get a chance to harden on the surface. This will help prevent more “involved” cleaning later when the burners must be removed for soaking. If that should become necessary, follow these instructions:

1. To clean the burners, remove the burner grates and the burner caps by pulling upwards. (See Figure 1.)
2. Burnt soil can be cleaned by soaking the burner caps in warm soapy water and a dishwashing liquid such as “Dove” or “Lux”. A dishcloth or non-abrasive pad such as a Dobie Pad® can be used to rub the burner caps after soaking. If stains still remain: Immerse the burner caps in a hot solution of 2 tablespoons of “Dip It” per quart of boiling water. Soak for 20 minutes (be sure the liquid covers the caps). Remove burner caps, cool slightly and rinse thoroughly with cold water. Be sure solution is completely rinsed off both sides of the burner caps. Let dry at room temperature or dry by placing them in a 200° oven for ½ hour. Protect hands from hot burner caps when removing them from the oven. Be sure the burner caps are dry, as water lodged in the burner parts may cause an uneven flame, or interfere with automatic lighting.
3. If poor top burner ignition is experienced, it may be due to blocked ignitor slot. When cleaning the burners, pay particular attention to cleaning the small slot above the ignitor. (See Figure 1.) This can be cleaned by inserting a straight pin or opened paper clip into the slot. Remember, do not change the size or shape of this part, or ignition may be affected.
4. To replace the burner caps, position them centrally over the burner body, make sure that the locating pegs fit into the recess in the underside of the caps. The caps must be correctly seated on the burner body for proper operation of the burner. (See Figure 2.)

The bottom area of the top burner grate is not covered by porcelain enamel and therefore should be dried thoroughly to prevent rusting of the prongs. Also, due to the glass-like nature of enamel, it may sometimes chip at the prong area; however, this does not affect the performance of the range.

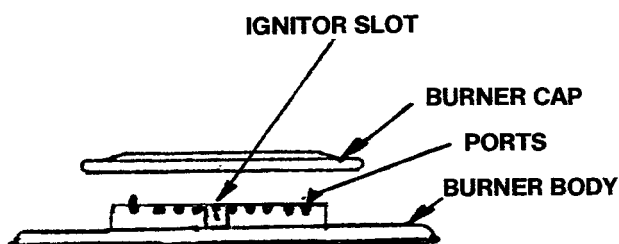


FIGURE 1



FIGURE 2

CAUTION!

DO NOT TOUCH THE EXTERIOR PORTIONS OF THE RANGE AFTER THE SELF-CLEANING CYCLE HAS BEGUN, SINCE SOME PARTS BECOME EXTREMELY HOT TO THE TOUCH!

DURING THE FIRST FEW TIMES THE SELF-CLEANING FEATURE IS USED, THERE MAY BE SOME ODOR AND SMOKING FROM THE "CURING" OF THE BINDER IN THE HIGH-DENSITY INSULATION USED IN THE RANGE. WHEN THE INSULATION IS THOROUGHLY CURED, THIS ODOR WILL DISAPPEAR. DURING SUBSEQUENT SELF-CLEANING CYCLES YOU MAY SENSE AN ODOR CHARACTERISTIC OF HIGH TEMPERATURES.

KEEP THE KITCHEN WELL VENTILATED DURING THE SELF-CLEANING CYCLE.

Cleaning spillovers by hand — Occasionally spillovers in the oven and on the front frame and the door backer (areas that are sealed off from the oven during cleaning) need to be cleaned by hand. The front frame and door backer should be scrubbed clean before the self-clean cycle, since any heat that may leak out will cook the soil to the surface and make later cleaning difficult.

Care should always be exercised.

Wipe off all excessive spillage before initiating the cleaning cycle.

1. Check that both the oven temperature dial and the selector dial are in the "OFF" position and that the oven burner, oven cavity, and ignitor area have cooled sufficiently.
2. DO NOT ATTEMPT TO INSERT ANY OBJECT INTO THE OPENINGS OF THE PROTECTIVE SHIELD SURROUNDING THE IGNITOR COIL.
3. Use a nylon pad and mild detergent, wiping away soap and suds thoroughly.
4. Do not use commercial oven cleaners or oven liner protective coatings of any kind on the interior of the oven.
5. It is not necessary to clean the gasket, an attempt to do so may damage it — do not rub or move it.
6. Remove oven racks, broiler pan and grid before initiating the cleaning cycle. Intense heat can warp them. The racks are easily cleaned at the sink.
7. NOTE: Prior to the self-cleaning cycle operation, the oven light must be turned OFF.

8. The room temperature of your kitchen will rise during the cleaning cycle. It is recommended that the self-cleaning cycle be run when the kitchen is not in use.
9. Do not attempt to clean the oven or broiler burner ignitor assembly, the ignitors are electrically operated and the danger of electrical shock is present.

Setting the Timer for Self-Clean

To start self-clean now:

1. Turn the Selector switch knob to the SELF-CLEAN position. *Turn the oven ctrl knob to the self-clean position*
2. Move the latch lever to the right hand (self-clean) position.
3. Press the STOP TIME button.
4. Press the UP button to set the desired stop time. For example, if the display shows 1:00 and you wish to self-clean the oven for 3 hours, you would press and hold the UP button until 4:00 shows on the display. This indicates that a 3 hour self-clean cycle beginning at 1 o'clock would end at 4 o'clock.
5. The oven indicator light and the "□" symbol will both come on indicating that the self-clean cycle has begun. The display will revert to Time-of-Day. The "AUTO" symbol will light on the display.
6. At the end of the self-clean cycle the oven will go off automatically. The oven indicator light and the "□" symbol will both go out to indicate the oven is off. The "AUTO" symbol will begin flashing and the beeper will sound for 10 seconds. The clean indicator light will remain on until the latch lever is returned to the left position. However, you should wait about 30 minutes before attempting to unlock the oven door. Do not attempt to force the latch lever to the left position as this could damage the self-clean mechanism.
7. Reset all controls to the "OFF" position after using the programmable timing operation. To remove the clock from the automatic mode, press the "CANCEL CLOCK" button. The flashing "AUTO" symbol will go out. When the latch lever is moved to the left (open) position, the clean indicator light will go out.

Delayed Self-Clean:

1. Turn the selector switch knob to the self-clean position. Turn the oven control knob to the self-clean position.
2. Move the latch lever to the right (self-clean) position. The clean indicator light will come on when the latch is closed.
3. Press the COOK TIME button.
4. Press the UP button to set the length of time you wish

to self-clean the oven. For example, if you wish to self-clean the oven for 3 hours, you would press and hold the UP button until 3 00 appears in the display.

5. Press the STOP TIME button.
6. Press the UP button to set the desired stop time of the self-clean cycle. For example, if you wish to have the self-clean cycle to end at 4 o'clock, you would press and hold the UP button until 4 00 appears on the display. The clock will automatically calculate the start time of the self-clean cycle. In other words, a 3 hour self-clean cycle would begin at 1 o'clock and end at 4 o'clock. The "AUTO" symbol will appear on the display and the display will revert to Time-of-Day. When the desired start time for the self-clean cycle is reached the oven indicator light and the "□" symbol will come on indicating that the oven is on and the self-clean cycle has begun.
7. At the end of the self-clean cycle the oven will go off automatically. The oven indicator light and the "□" symbol will both go out to indicate the oven is off. The "AUTO" symbol will begin flashing and the beeper will sound for 10 seconds. The clean indicator light will remain on until the latch lever is returned to the left position. However, you should wait about 30 minutes before attempting to unlock the oven door. Do not attempt to force the latch lever to the left position as this could damage the self-clean mechanism.
8. Reset all controls to the "OFF" position after using the programmable timing operation. To remove the clock from the automatic mode, press the "CANCEL CLOCK" button. The flashing "AUTO" symbol will go out. When the latch lever is moved to the left (open) position, the clean indicator light will go out.

Shortly after the clean cycle has begun, the oven temperature reaches a degree in excess of normal broiling temperature. The door lock lever, which you have placed in the lock position, will automatically be secured to prevent the oven door from being opened during the clean cycle.

This latch remains locked until the clean cycle is completed and the oven temperature reduces to normal baking and broiling temperatures.

AFTER SELF-CLEANING IS COMPLETE

Approximately 30 minutes after the clean cycle is completed, the automatic locking device on the door is released. You can then move the door lock latch to the left. If the latch will not open, the automatic door lock has not yet opened. Wait 5 minutes and try again. **DO NOT FORCE THE DOOR LATCH.**

1. Turn the selector knob to "OFF" and your thermostat knob to "OFF".

2. To remove the clock from the automatic mode, press "CANCEL/CLOCK" button.
3. In some cases, heavy oven soil may leave a light ash or powder. This can be removed with a damp cloth or sponge.

The oven can be easily cleaned by removing the oven door and oven racks.

Removing Oven Door — Open the door to the intermediate stop position (open approx. 4"). Grasp both sides of the door and lift off the hinges.

Replacing the Door — Hold it over the hinge arms with the two slots in the bottom of the door lined up with the hinges. Slide the door downward as far as it will go. The door can be removed only from the intermediate position.

STORAGE DRAWER

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range. Use care when handling the drawer.

Removing the Storage Drawer:

1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the stop.
2. Push up black plastic lever on both sides of drawer.
3. Pull drawer out a little farther until levers stay in "up" position. Pull drawer the rest of the way out.

Replacing the Storage Drawer:

1. Make sure ball bearings on oven slide rail are positioned toward the front of the opening.
2. Fit ends of drawer slide rails into the oven slide rails on both sides of opening.
3. Slide drawer closed.

OVEN LIGHT

To Replace the Oven Light:

1. Unplug appliance or disconnect at main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at main power supply.

REMOVAL AND REPLACEMENT OF RANGE

If the range must be removed at any time after installation, the following procedures must be followed:

1. Remove Storage Drawer.
2. Shut Off Main Gas Supply Valve to Range.
3. Disconnect 120V. Supply Plug.
4. Disconnect the Range from the Main Gas Supply connection at the Shut Off Valve mentioned in Step 2.

It is essential that Step 2 has been carried out prior to disconnecting the supply from the range.
5. Your range is secured to the floor using either (2) screws or (2) screws and an anti-tip bracket. Remove these and save for re-installation.
6. Slide Range Forward. When re-installing the Range, follow the directions given in the Installation Instructions.

ANTI-TIP BRACKET

To verify the anti-tip bracket is engaged:

1. Remove storage drawer.
2. Look to see if the bracket is attached to the floor with screws and that leveling leg is captured by the anti-tip bracket.
3. See installation instructions for further details.

WARRANTY

GAS RANGES AND OVENS - LIMITED APPLIANCE PARTS WARRANTY

PARTS WARRANTY

Subject to certain but necessary WARRANTY LIMITATIONS LISTED BELOW, Modern Maid warrants all PARTS of this Modern Maid appliance against defects in material and workmanship for a period of one (1) year from the date of its delivery. Any replacement parts furnished at no cost to the purchaser in fulfillment of this warranty, are warranted only for the unexpired portion of the original warranty. Modern Maid's appliance parts warranty pertains only to the PARTS of the appliance, not the labor required for repair or replacement, which is the responsibility of the source from whom this appliance was purchased.

WARRANTY SERVICE

The selling dealer, builder, or utility from whom this appliance was purchased is responsible for advising the purchaser of the period of no-charge warranty service labor coverage, and how and from whom warranty service is available. Replacement parts under the terms of this warranty must be furnished by a franchised Modern Maid dealer or authorized Modern Maid service agency.

WARRANTY LIMITATIONS

Modern Maid's product warranty DOES NOT apply to glass parts, light bulbs, or fluorescent lamps. We warrant only that these will be commercially acceptable at the time of delivery and allow you 30 days to report any malfunctions to the selling agency from whom the appliance was purchased or the authorized service agency as advised by your selling agency.

Modern Maid's product warranty DOES NOT apply to the porcelain enamel surfaces, ceramic surfaces, painted surfaces, and decorative finishes, nor does it cover normal deterioration of finishes, bright metal and other trim. We warrant that all of these surfaces and finishes will be commercially acceptable at the time of delivery and allow you ninety (90) days from the date of purchase to report otherwise.

OWNERSHIP

The appliance PARTS warranty remains in force for one year from the initial delivery of the appliance, and continues in force for one year from initial delivery, even if relocated by the first or subsequent purchaser(s).

WARRANTY CONDITIONS

Modern Maid's appliance PARTS warranty DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service.

Modern Maid's PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR MODERN MAID'S EXPRESSED WARRANTIES, AND (2) MODERN MAID SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE MODERN MAID APPLIANCE.

Modern Maid's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by, or cautioned against, in the Modern Maid Use and Care Instructions.

PURCHASE REGISTRATION CARD

The purchaser should fill out and mail to Modern Maid the purchase registration card included with the appliance. This will help Modern Maid expedite any future communications regarding the appliance. Your warranty rights are conditioned upon the return of the Purchase Registration Card.

MODEL AND SERIAL NUMBERS

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Modern Maid.

FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Modern Maid, Consumer Relations Department, Tipton, Pennsylvania 19562-1499, or call AC215-682-4211.

Authorized Parts Distributors

ALABAMA

Washer & Refrigeration Supply Co., Inc.
716 Second Avenue, North
Birmingham, AL 35201
AC205-322-8693

ARIZONA

Appliance Dealer Supply
740 West Grand, Phoenix, AZ 85007
AC602-252-7506
Appliance Parts Company of Arizona
2333 N. 35th Ave., Phoenix, AZ 85009
AC602-269-6385

CALIFORNIA

API Appliance Parts, Inc.
1645 Old County Road, San Carlos, CA 94070
AC415-591-4467 or AC800-950-PART
API Appliance Parts, Inc.
1545 South Van Ness, San Francisco, CA 94110
AC415-826-2223
R & B Appliance Parts
5070 Lindsay Court, Chino, CA 91710
AC714-591-9405

CANADA (Caloric Only)

Mossman's Appliance Parts, Ltd.
1465 Gerrard St., E., Toronto, Ontario M4L 2A2
AC416-461-1147
Mossman's Appliance Parts, Ltd.
746 Ellice Avenue, Winnipeg, Man. R3G 0B6
AC204-775-8409

CANADA (Caloric & Modern Maid)

Reliable Parts, Ltd.
860 Kingsway, Vancouver, B.C. V5V 3C3
AC604-872-1291
Reliable Parts, Ltd.
11850 142nd St., Edmonton, Alberta T5L 267
AC403-453-6735
Reliable Parts, Ltd.
418 Manitou Road, S.E., Calgary, Alberta T2G 4C4
AC403-243-7022

CANADA (Modern Maid Only)

Amiel Distributors Limited
1645 Highway 440 West, Chomeday Laval, Quebec,
Canada H7L 3W3
AC514-381-8013
Energy Savings Appliance
2245 Midland Avenue, Scarborough, Ontario M1P 3E7
AC416-291-7415

COLORADO

Akrite Appliance Supply Co.
1312 W. Stanford, Englewood, CO 80110
AC303-761-4195 or AC800-727-3727

CONNECTICUT

All Appliance Parts, Inc.
474 Frontage Road, West Haven, CT 06516
AC203-932-3090

All Appliance Parts, Inc.
223 Brainard Road, Hartford, CT 06114
AC203-247-4212

DELAWARE

Jacoby Appliance Parts
228 W. Market St., Newport, DE 19804
AC302-999-9981

FLORIDA

Marcone Appliance Parts Center
8347 N.W. 36th Street
Miami, FL 33166
AC305-693-4333 or FL800-432-2805
Marcone Appliance Parts Center
2108 W. Central Blvd., Orlando, FL 32805
AC305-841-8582
Marcone Appliance Parts Center
1515 Cypress Street, Tampa, FL 33606
AC813-253-5327 or FL800-282-6636

GEORGIA

D & L Appliance Parts Co., Inc.
5864 New Peachtree Road, Atlanta, GA 30340
AC404-458-8191

HAWAII

Appliance Parts Co., Inc.
1550 Kalani St., Honolulu, HI 96817
AC808-847-3271

ILLINOIS

Automatic Appliance Parts Corporation
7757 W. Lawrence Ave., Norridge, IL 60656
AC708-453-8384
Automatic Appliance Parts Corporation
926 22nd Street, Rockford, IL 61108
AC815-398-0650

INDIANA

Hagan Parts Corporation
807 Oak Hill Road, Evansville, IN 47711
AC812-423-4254 or IN800-742-3693
Evansville Appliance Parts, Inc.
900 E. Diamond Ave., Evansville, IN 47711
AC812-423-8867

IOWA

Dery Appliance Parts
320 Laporte Road
Waterloo, IA 50702
(319) 232-8998

KENTUCKY

Dayton Appliance Parts Co. (Cincinnati Appl. Parts)
1977 Dixie Highway, Ft. Wright, KY 41011
AC606-341-9744
Marcone Appliance Parts Center
4422 Kiln Court, Louisville, KY 40218
AC502-456-4422

MARYLAND

Coastline Parts
816 Snow Hill Road, Salisbury, MD 21801
AC301-742-8634
Tribble's Inc.
10731 Baltimore Ave., Beltsville, MD 20705
AC301-937-7440
Tribble's Inc.
901 Southern Ave., Oxon Hill, MD 20745
AC301-894-6161

MASSACHUSETTS

All Appliance Parts Inc.
22 Water Street, Cambridge, MA 02141
AC617-868-8360

MICHIGAN

Servall Company
228 E. Baltimore, Detroit, MI 48202
AC313-872-3655
Servall Company
440 Lake Michigan Dr., N.W., Grand Rapids, MI 49504
AC616-451-2691

MINNESOTA

Appliance Parts, Inc.
1251 Washington Ave. No., Minneapolis, MN 55401
AC612-333-0931

MISSISSIPPI

Appliance Parts Company
727 South Gallatin, Jackson, MS 39204
AC610-948-4680

MISSOURI

Carroll Appliance Parts
3150 Mercier, Suite 526, Kansas City, MO 64111
AC816-753-3545
Marcone Appliance Parts Center
2300 Clark Avenue, St. Louis, MO 63103
AC314-231-7141

NEVADA

Appliance Parts Co. of Arizona (G & N Appl. Parts)
2001 South Western Ave., Las Vegas, NV 89102
AC702-382-6532

NEW JERSEY

All Appliance Parts, Inc.
470 U.S. Highway 46, Teterboro, NJ 07608
AC201-641-3444

Jacoby Appliance Parts
269 Main St., Hackensack, NJ 07601
AC201-489-6444

Jacoby Appliance Parts
600 Jersey Avenue, New Brunswick, NJ 08901
AC201-846-0300
Jacoby Appliance Parts
923 No. Olden Ave., Trenton, NJ 08638
AC609-392-6051

NEW MEXICO

Akrite Appliance Supply Co.
3442 Stanfords N.E., Albuquerque, NM 87107
AC505-884-0166

NEW YORK

All Appliance Parts, Inc.
40 Austin Blvd., P.O. Box 276, Commack, NY 11725
AC516-543-4000
All Appliance Parts, Inc.
1034 Yonkers Avenue, Yonkers, NY 10704
AC914-237-0500

NEW YORK (Continued)

Appliance Parts Distributors of Buffalo, Inc.
1175 William Street, Buffalo, NY 14206
AC716-856-5005 or AC800-888-7013

Appliance Parts Distributors of Buffalo, Inc.
3150 Erie Blvd., East Syracuse, NY 13214
AC315-446-0800 or AC800-962-0902

Appliance Parts Distributors of Buffalo, Inc.
1130 Emerson St., Rochester, NY 14606
AC716-254-2274 or AC800-462-6830

Jacoby Appliance Parts
1656 Central Ave., Albany, NY 12205
AC518-869-2283

NORTH CAROLINA

D & L Appliance Parts Co., Inc.
2100 Freedom Drive, Charlotte, NC 28231
AC704-374-0400

OHIO

Dayton Appliance Parts Co. (Cincinnati Appl. Parts)
11273 Grooms Road, Cincinnati, OH 45242
AC513-489-1980

Dayton Appliance Parts Co. (Dayco Appl. Parts)
620 E. Weber Road, Columbus, OH 43211
AC614-262-6446

Dayton Appliance Parts Co.
122 Sears St., Dayton, OH 45402
AC513-224-3531

Parts America Inc.
2086 Romig Road, Akron, OH 44320
AC216-745-6600

Parts America Inc.
1834 E. 55th St., Cleveland, OH 44103
AC216-431-4400

Pearsol Appliance Parts Co.
2319 Gilbert Avenue, Cincinnati, OH 45206
AC513-221-1195

OREGON

Diversified Parts
2104 S.E. 9th Street, Portland, OR 97214
AC503-236-6140 or OR800-452-8055 or 800-547-8535

PENNSYLVANIA

Wagner Appliance Parts, Inc.
1814 Tilghman St., Allentown, PA 18104
AC215-439-1564 or PA800-322-9002

Appliance Parts Distributors
400 Bristol Pike, Croydon, PA 19020
AC215-785-6282

All Appliance Parts, Inc.
312 N. Easton Road, Willow Grove, PA 19090
AC215-657-3777
Collins Appliance Parts, Inc.
1533 Metropolitan Street, Pittsburgh, PA 15233
AC412-321-3700

SOUTH CAROLINA

D & L Appliance Parts Co., Inc.
901 S. Cashua Drive, Florence, SC 29501
AC803-662-3261

TENNESSEE

Appliance Parts Warehouse, Inc.
2311 East 23rd Street, Chattanooga, TN 37407
AC615-622-4158 or TN 800-572-7357 or AC800-251-6225

TEXAS

Central Supply
2612 McKinney, Houston, TX 77253
AC713-224-7772

Pearsol Appliance Company
3127 Main Street, Dallas, TX 75226
AC214-939-0935 or AC800-492-1993

Standard Appliance Parts Distributors
2970 Blystone St., Suite 109, Dallas, TX 75220
AC214-357-6493 or TX800-442-3110 or AC800-527-5008

VIRGINIA

Evans Electric Company
451 Elm Avenue, Portsmouth, VA 23704
AC804-399-3044

WEST VIRGINIA

Parts America, Inc.
158 E. Spring St., Charleston, W.VA 25301
AC304-345-4400

Dayton Appliance Parts Co.
116 Fifth Ave., Huntington, W.VA 25701
AC304-523-1990